

## Sweet Couscous with Dates, Nuts, and Raisins ALGERIA (Comet Tech 4-H Club)

Across the Maghreb, people prepare sweet versions of couscous, usually with raisins, dates and nuts, and dusted with sugar and cinnamon. It makes a filling dessert or snack. Add walnuts if desired. Pound a handful in a mortar and toss with the couscous.

If the couscous is freshly steamed and still hot, skip the oven step.

- 75 g/24 oz (½ cup) seedless raisins
- 500 g/1 lb 2 oz (4¼ cups) prepared fine couscous (see page 191)
- 25 g/1 oz (2 tablespoons) butter, cut into small pieces, or olive oil
- icing (confectioners') sugar, for sweetening and dusting
- 12 large dates, pitted and halved lengthwise, to decorate
- roasted almonds (see page 445), to decorate
- ground cinnamon, for dusting
- cold milk or lben (buttermilk), to serve

Preheat the oven to 180 °C/350 °F/Gas Mark 4.

Put the raisins into a small heatproof bowl, cover with warm water and leave to soak for 10 minutes. Drain. Put the couscous into a large baking dish with the raisins, toss to blend and heat in the oven until warm, about 10 minutes. Add the butter to the couscous and work it in with your hands, then sweeten with icing (confectioners') sugar, to taste and fluff with a fork. On a large serving platter, mound the couscous into a dome, decorate with the date halves and almonds and dust with cinnamon and icing sugar. Serve with glasses of milk.

# Traditional Horchata

## Mexico (Prairie Star 4-H Club)

### Ingredients

- 1 cup uncooked white rice
- 2 cinnamon sticks
- 12 ounce can evaporated milk
- 12 ounce can sweetened condensed milk
- 8 cups of warm water divided
- Sugar to taste
- Ground cinnamon to garnish optional
- ½ teaspoon vanilla optional

1. Place the rice in a colander and **rinse under cold water**. Place the rice, cinnamon and 4 cups of water into a bowl. Cover the bowl and refrigerate overnight (preferably) or a minimum of 4 hours.
2. Once you're ready to blend the rice, remove most of the cinnamon sticks but it's okay to leave small pieces with the rice.
3. Blend the rice in two separate batches by adding 1/2 of the rice & water with some of the cinnamon stick left behind. Puree until it's very smooth and forms a watery paste like texture. About 4 minutes long.
4. Using a very fine strainer (or some cheese cloth) pour the blended mixture over a pitcher. Strain out as much liquid as possible, pushing on the solids with a spatula or spoon.
5. Repeat this process for the rest of the rice, water & cinnamon mixture.

FRANCE  
2026 Food Fare Recipes  
Oxford Hustlers 4-H Club

**Easy Ham and Cheese Quiche**

- 1 Tbsp. butter
- 1/2 medium yellow onion, chopped
- 4 eggs, lightly beaten
- 1 cup half-and-half
- 1/4 tsp. salt
- 1/4 tsp. black pepper
- 1 1/2 cups diced ham
- 1 cup shredded swiss cheese
- 1 cup shredded cheddar cheese
- 1 deep dish frozen pie crust

Directions:

Preheat oven to 375 degrees Fahrenheit. Melt butter in a small nonstick pan and cook onion until soft. Let cool slightly. In a large bowl, whisk together eggs, half-and-half, salt, and pepper. Stir in ham and both cheeses, reserving a small amount of cheese to sprinkle on top. Stir in cooked onion. Pour filling into pie crust, top with remaining cheese. Set on a baking sheet and place in oven for 40 to 45 minutes, or until set. Serve warm or chilled.

## French Bread

- 1 1/3 cups water
- 1 (1/4-ounce packet) quick rise instant yeast
- 1 1/2 tsp. sea salt
- 3 1/2 cups unbleached all-purpose flour (reserve 1/2 cup to assist with mixing)

### Directions:

Heat the water to 130 degrees Fahrenheit for instant yeast. Stir together yeast and warm water in a large mixing bowl. Add 3 cups of the flour and the salt to the yeast mixture. Stir the ingredients until a shaggy dough forms. Knead dough by hand or at low speed in a stand mixer for 5 minutes until the dough is stretchy and smooth. Add small amount of reserved flour to prevent the dough from sticking to your hands or surface. On a lightly floured surface, shape the dough into a round, tucking the sides under to form a seam the bottom. Place the dough in an oiled bowl, seam side down. Cover and let rise in a warm spot for 45 minutes until it doubles in size. Punch down the dough to remove air bubbles. For added texture and flavor, proof the dough a second time for another 45 minutes. Turn the dough onto a lightly floured surface, press to release air pockets, and divide into 2 or 3 equal portions. Shape each piece into your desired baguette form. Preheat your oven to 450 degrees Fahrenheit. Transfer the shaped dough to a parchment-lined baking sheet. Cover and let rest for 30 minutes. Score the dough with a knife, making 1/4-inch slits across each loaf. Bake for 20-25 minutes, rotating halfway for even browning. The bread is ready when golden brown and the internal temperature reaches 190-200 degrees Fahrenheit. Let the bread cool on a cooling rack before serving.

## Ratatouille

- 1 medium-large eggplant (1 lb.), cut into 1/2-inch pieces
- sea salt
- 6 Tbsp. extra-virgin olive oil, plus more as needed
- 2 medium zucchini (1 lb.), cut into 1/2-inch pieces
- 1 medium yellow onion, chopped
- 1 red or yellow bell pepper, cut into 1/2-inch pieces
- 3 garlic cloves, chopped
- 3-5 tomatoes (1 lb.), cut into 1/2-inch pieces
- pinch red pepper flakes
- pinch cane sugar
- 1 Tbsp. white wine vinegar
- 2 tsp. chopped fresh thyme leaves
- black pepper
- 1/4 cup thinly sliced fresh basil leaves, plus more for garnish

### Directions:

Place the eggplant in a colander and sprinkle with 1/2 teaspoon salt. Place in the sink or over a large-rimmed plate and set aside for 20 minutes to drain. Blot dry with a clean kitchen towel or paper towels. Heat 3 tablespoons of the olive oil in a large skillet over medium heat. Add the eggplant and cook, stirring occasionally, for 10 to 15 minutes, or until tender. Transfer to a large bowl and set aside. Add another 1 tablespoon olive oil and the zucchini to the skillet. Cook, stirring occasionally, for 3 to 5 minutes, or until zucchini is tender but not mushy. Season with 1/4 teaspoon salt and transfer to the bowl with the eggplant. Add another 1 tablespoon olive oil to the pan. Add the onion and pepper and cook for 5 minutes, stirring occasionally, or until softened. Stir in the garlic and 1/4 teaspoon salt and cook for another 10 minutes, or until very tender. If the pan becomes dry, add more oil as needed. Stir in remaining 1 tablespoon olive oil into the peppers and onions. Add the tomatoes, red pepper flakes, and sugar and cook for 8 to 10 minutes, or until the tomatoes break down. Add the eggplant and zucchini back into the skill along with the vinegar, thyme, 1/4 teaspoon salt, and several grinds of pepper. Cook, stirring occasionally, for 10 to 15 minutes, or until ratatouille is thick. Stir in the basil and season to taste. Garnish with more basil and serve.

## French Yogurt Cake

- 1 1/2 cups all-purpose flour
- 2 tsp. baking powder
- pinch of salt
- 1 cup sugar
- grated zest of 1 lemon
- 1/2 cup plain whole milk yogurt
- 3 large eggs
- 1/4 tsp. vanilla extract
- 1/2 cup canola oil

### Directions:

Heat oven to 350 degrees Fahrenheit. Grease 9" x 5" loaf pan; set aside. In a small bowl, combine flour, baking powder, and salt; set aside. In a large bowl, combine sugar and lemon zest, using your fingers to rub the zest into the sugar in until the sugar is moist and fragrant. Add the eggs and whisk until pale yellow and light. Add the yogurt and vanilla extract and whisk until combined. Add the flour mixture, mix just until batter is smooth. Gently fold the oil into the batter; the cake batter will look glossy once it is mixed. Pour into greased loaf pan. Bake approximately 40 to 50 minutes, until toothpick inserted in the center of the cake comes out clean. Cool approximately 10 minutes. Flip the cake out onto a wire cooling rack and allow it to cool before serving.

# Recipes from Italy

## Pioneer 4-H Club

### Vince's Italian Meatballs

#### Ingredients

- Seeded Italian Bread
- 1 lb Ground Beef
- 1 tsp Granulated Garlic
- 1 tsp Parsley Flakes
- 1 tsp Dried Basil
- 1 tsp Ground Black Pepper
- 1 tsp Salt
- 1 c Grated Parmesan
- 4-5 Basil Leaves
- 5 Eggs
- Water as needed
- Olive Oil (for frying)

1. Make breadcrumbs using the Italian bread. Slice and dry the bread at a low heat in the oven.
2. Pulse the bread in a food processor until fine, careful not to make it dust.
3. Mix 1 1/4 cups of bread crumbs with garlic, parsley, dried basil, pepper and salt. Adjust seasonings to taste.
4. Using your hands, break up the ground beef into tiny pieces.
5. Mix the bread crumbs into the beef a little bit at a time, in about 3 different increments.
6. Mix in the grated parmesan.
7. Roll up the basil and cut it into the beef mixture in tiny strips, mix it in.
8. Add the eggs to the meat mixture and mix in.
9. Add water if needed, the mixture should be light.
10. Roll into balls. Use water on your hands to keep the meat from sticking.
11. Heat 1/4 inch of olive oil over medium heat. Add the meatballs one at a time. Flip once browned and remove to a paper towel once cooked through.
12. Serve with your choice of sauce.

## The Best, Easiest Focaccia Bread Recipe

### INGREDIENTS

- 4 cups (512 g) all-purpose flour or bread flour, see notes above
- 2 to 3 teaspoons (10 to 15 grams) kosher salt, see notes above
- 2 teaspoons (8 g) instant yeast , see notes above if using active dry
- 2 cups (455 g) lukewarm water, made by combining 1/2 cup boiling water with 1 1/2 cups cold water
- butter for greasing
- 4 tablespoons olive oil, divided
- flaky sea salt, such as Maldon
- 1 to 2 teaspoons whole rosemary leaves, optional

### INSTRUCTIONS

1. Make the dough: In a large bowl, whisk together the flour, salt, and instant yeast. Add the water. Using a rubber spatula, mix until the liquid is absorbed and the ingredients form a sticky dough ball. Cover the bowl, and let rest for 30 minutes, then stretch and fold the dough — this is an optional new step (9/17/2025), but if time permits, do it: I find it makes for an especially bubbly focaccia. Fill a small bowl with water. Using a wet hand, grab an edge of the dough and pull it up and towards the center. Repeat this stretching and folding process, 8 to 10 times, moving your hand around the edge of the dough with every set of stretches and folds. As you stretch and fold, you should feel the dough transform from being sticky and shaggy to smooth and cohesive. Find video guidance here .
2. Cold proof: Rub the surface of the dough lightly with olive oil. Cover the bowl with a lid (ideally) or plastic wrap and place in the refrigerator immediately for at least 12 hours or for as long as three days. (See notes above if you need to skip the overnight rise for time purposes.) NOTE: It is important the dough really be slicked with olive oil, especially if you are not using a hard lid. If you do not slick the dough with enough oil, you risk the dough drying out and forming a crust over the top layer.
3. Line two 8- or 9-inch pie plates or a 9×13-inch pan (see notes above) with parchment paper or grease with butter or coat with nonstick cooking spray. (Note: This greasing step may seem excessive, but with some pans, it is imperative to do so to prevent sticking. With my USA pans, I can get away with olive oil alone; with my glass baking dishes, butter is a must.)
4. Pour a tablespoon of oil into the center of each pan or 2 tablespoons of oil if using the 9×13-inch pan. Using two forks, deflate the dough by releasing it from the sides of the bowl and pulling it toward the center. Rotate the bowl in quarter turns as you deflate, turning the mass into a rough ball. Use the forks to split the dough into two equal pieces (or do not split if using the 9×13-inch pan). Place one piece into one of the prepared pans. Roll the dough ball in the oil to coat it all over, forming a rough ball. Repeat with the remaining piece. Let the dough balls rest for 3 to 4 hours depending on the temperature of your kitchen (Note: no need to cover for this room temperature rise).

5. Set a rack in the middle of the oven and preheat it to 425°F. If using the rosemary, sprinkle it over the dough. Pour a tablespoon of oil over each round of dough (or two tablespoons if using a 9×13-inch pan). Rub your hands lightly in the oil to coat, then, using all of your fingers, press straight down to create deep dimples. If necessary, gently stretch the dough as you dimple to allow the dough to fill the pan. Sprinkle with flaky sea salt all over.

6. Transfer the pans or pan to the oven and bake for 25 to 30 minutes, until the underside is golden and crisp. Remove the pans or pan from the oven and transfer the focaccia to a cooling rack. Let it cool for 10 minutes before cutting and serving; let it cool completely if you are halving it with the intention of making a sandwich.

## Crostata al limone

### INGREDIENTS

For the crust:

- 2 sticks of unsalted butter, room temperature (226 grams)
- 1 egg
- Zest of 1 lemon
- 1/2 cup baker's sugar
- 2 cups flour
- 1/4 teaspoon salt
- 1/4 teaspoon baking soda

For the filling:

- 5 eggs at room temperature
- 1 cups granulated sugar
- 1.5 tablespoons grated lemon zest (3 to 4 lemons)
- 3/4 cup freshly squeezed lemon juice
- 1/2 cup flour
- 1/4 tapioca flour
- 1 tablespoon heavy whipping cream
- powdered sugar for dusting

### DIRECTIONS

1. Preheat oven to 350 degrees.
2. For the crust, cream butter and sugar until smooth, adding egg. Mix flour, salt and baking powder in a separate bowl and then, add to butter mixture and mix until well combined.
3. Press dough, into a baking dish (9×13-inch) fitting it into all corners and including up the sides of the pan.
4. Bake for 15-17 minutes.
5. While the crust is cooling, make the filling by whisking together the eggs, sugar, lemon zest, lemon juice, flour and cream. Pour over cooled crust and bake for 30 to 35 minutes. Let cool to room temperature.
6. Cut into squares and dust with powdered sugar.

## Almond Biscotti

### Ingredients

- 1 cup whole almonds raw
- 2¼ cups all purpose flour 320 grams
- 1½ teaspoon baking powder
- ½ teaspoon salt
- ½ cup granulated sugar
- ¾ cup brown sugar
- 3 large eggs (room temperature)
- ½ cup olive oil
- 1 tablespoon pure almond extract
- ½ teaspoon pure vanilla extract
- 1 teaspoon lemon zest

### Instructions

1. Preheat oven to 325°F/165° C. Position rack in the center.
2. Line baking sheet with parchment paper.
3. Spread almonds on a baking sheet and toast in the oven for about 12-15 minutes.
4. Meanwhile, in a medium bowl, whisk together the dry ingredients (flour, baking powder, salt and sugars).
5. In a large bowl, whisk eggs. Add olive oil, extracts, and zest. Whisk lightly together.
6. When almonds are toasted, remove them from the oven and coarsely chop.
7. Add flour mixture to egg mixture; stir with a wooden spoon until just incorporated.
8. Fold in chopped almonds (make sure they have cooled off before incorporating in the batter).
9. Use a large serving spoon to scoop out the dough and place it on the parchment-lined cookie sheet. Add another scoop adjacent to the batter on the cookie sheet and keep going until two logs are formed.
10. With damp fingers, shape into a log shape.
11. Bake for approximately 30 minutes or until golden brown in color and firm. Allow to cool slightly for about 10 minutes.
12. Remove from baking sheet and transfer to a cutting board.
13. Using a serrated knife, slice cookies at an angle about ½ - ¾ inch thick.
14. Place slices back on the baking sheets and return them to the oven for about another 15-20 minutes (the longer they stay in the oven, the crispier they get). Turn them over at the halfway mark.
15. Place on a wire rack to cool.

# Cream Tea Scones

## England (Happy Helpers 4-H Club)

### Ingredients

- 3 cups All Purpose Flour
- 1/4 to 1/3 cup granulated sugar, to taste
- 1 tablespoon baking powder
- 1 teaspoon table salt
- 1 1/3 to 1 1/2 cups (301g to 340g) heavy cream or whipping cream, plus additional for brushing
- 1 teaspoon vanilla extract
- 1 cup to 2 cups chopped dried fruit, chocolate or other flavored chips, nuts, or a combination; optional\*
- Coarse sparkling sugar, for topping

### Directions

1. Preheat the oven to 425°F. Line a baking sheet with parchment (or not; it helps with cleanup, but isn't necessary to prevent sticking).
2. In a large bowl, whisk together the flour, sugar, baking powder, and salt.
3. In a liquid measuring cup, combine 1 1/3 cups (301g) of the cream with the vanilla. Drizzle the liquid mixture over the dry ingredients, tossing and stirring gently all the while. Add additional cream by the tablespoon until the dough comes together, adding up to 3 tablespoons (43g) if necessary. Once the dough starts to come together, stir in the dried fruit, chips, or nuts. At the end of mixing, there shouldn't be any dry flour in the bottom of the bowl, but the dough shouldn't be particularly sticky, either.
4. Lightly flour a clean work surface. Divide the dough in half, and gently pat each half into a 5 1/2" circle about 3/4" thick.
5. Brush each circle with heavy cream, and sprinkle with coarse white sparkling sugar.
6. Place the two disks of dough onto the baking sheet, and cut each into six wedges. Pull the wedges apart a bit, leaving them in a circular pattern with about 1" space between each wedge.
7. For best rising, place the pan of scones into the freezer for 15 minutes, while you preheat your oven to 425°F.
8. Bake the chilled scones for 14 to 15 minutes, until they're starting to brown, and they're baked all the way through, without any wet dough in the center.
9. Remove the scones from the oven. Serve warm, split and spread with a bit of sweet butter and jam or preserves.
10. Store cooled cream scones airtight at room temperature for several days; freeze for longer storage. To refresh, microwave individual scones very briefly; or place scones on a baking sheet, tent with aluminum foil, and reheat in a 350°F oven for 10 to 15 minutes, until heated through.

# Thailand Recipes

## (Lucky Clover 4-H Club)

### Authentic Thai Yellow Curry with Chicken

#### Ingredients

- 1 tbsp virgin coconut oil
- 4 tbsp yellow curry paste
- 2 15-ounce cans of coconut milk (high quality, see notes)
- 1 or 2 cups chicken stock
- 4 carrots, peeled and sliced into 1/8" rounds
- 4 medium-size potatoes, peeled and cut into bite-size pieces
- 1 yellow onion, sliced into wedges, then halved
- 2 chicken breasts, very thinly sliced
- 1.5 tsp fish sauce, plus more to taste
- 3/4 tsp salt, plus more to taste
- 1.5 tsp sugar, plus more to taste
- cilantro, for garnish
- lime wedges, for garnish
- serve with jasmine rice

#### Instructions

1. In a large pot, heat the coconut oil over medium-high heat.
2. Add the curry paste to the oil, and stir-fry until fragrant, about two minutes. Take care to scrape any bits that stick to the bottom of the pot with your spoon.
3. Spoon in the coconut solids from the top of the can first, and allow it to fry with the paste for a minute. Stir in the rest of the coconut milk (or coconut cream) and 1 cup of chicken stock. If you would like the curry to be thinner/soupier, then you can add 1 more cup of stock. Bring to a low boil, then turn the stove down to a simmer.
4. Stir in the potatoes. When the potatoes are about halfway cooked through, stir in the carrots and onions.
5. Once the carrots are almost fork-tender, add in the thinly sliced chicken and cook for two or three minutes, until the chicken is just cooked through and tender. Pay attention not to overcook the chicken, this process doesn't take long.
6. Remove the pot from the heat. Stir in the fish sauce, salt, and sugar, adjusting each to suit your tastes.
7. Serve the curry in bowls, over jasmine rice. Garnish with cilantro and lime wedges.

## Mango Sticky Rice

### Ingredients

#### Coconut Sticky Rice

- 1 cup white glutinous rice, see notes 1 and 2
- $\frac{2}{3}$  cup coconut milk
- $\frac{1}{2}$  teaspoon table salt
- $\frac{1}{2}$  cup sugar

#### Salted Coconut Sauce

- $\frac{1}{2}$  cup coconut milk
- $\frac{1}{4}$  teaspoon table salt
- 1 teaspoon rice flour
- 1 Tablespoon water

#### Others

- 2 Tablespoons shelled and split mung beans
- 3 sweet, ripe mangoes

### Instructions

For the sweet sticky rice:

**1. Wash the rice** by placing it in a mixing bowl and cover with cold water, then vigorously swish the rice with your hand to release loose starch. Pour off the cloudy water and repeat the process 4 more times or until the water runs mostly clear. 1 cup white glutinous rice

**2. Soak the rice** with room temp water for at least 4 hours and up to overnight.

While the rice is soaking, make the salted coconut sauce and the crispy mung beans (below).

**3.** Preheat the steamer by bringing it to a full boil over high heat. While you wait for the water to boil, drain the rice very well, shaking off excess water in a sieve until there is no more dripping. Line a steamer rack with moist muslin (not soaking wet!) or a thin white tea towel and place the rice on the cloth. Fold the edges of the cloth over the rice, making sure the rice doesn't cover the entire rack - there should be space around the rice to allow steam to come up. Cover the steamer rack with a lid.

**4.** Steam the rice for 20-25 minutes over rapidly boiling water, until the rice is fully cooked through (it should not be crunchy in the middle).

**5. While the rice is cooking, make the coconut syrup.** Combine the coconut milk, sugar, and salt in a small pot. If you have a pandan leaf handy, tie it into a knot and throw it in for extra aroma. Cook it over medium heat, and as soon as it starts to bubble, turn off the heat and cover. You will need to reheat this once the rice is ready.

$\frac{2}{3}$  cup coconut milk,  $\frac{1}{2}$  teaspoon table salt,  $\frac{1}{2}$  cup sugar

**6. Few minutes before the rice is done,** reheat the syrup so it is steaming hot then keep covered. When the rice is done, immediately place the rice into a mixing bowl and immediately pour the syrup over the rice. Stir to break up any lumps, then cover with a lid, a plate, or aluminum foil and let sit for 20 minutes.

7. After 20 minutes, use a rubber spatula to fold the bottom part of the rice up to the top to help redistribute the syrup, and let sit for at least another 20 minutes or until ready to serve. At this stage the rice will keep at room temp all day.

For the salted coconut sauce:

1. Stir the rice flour into the water until there are no more lumps. 1 teaspoon rice flour, 1 Tablespoon water
2. Combine the rice flour slurry, coconut milk, and salt in a small pot. Cook over medium high heat, stirring constantly, until the mixture comes to a boil. Remove from heat and pour into a bowl. Let cool completely before serving. ½ cup coconut milk, ¼ teaspoon table salt

For the crispy mung beans:

1. Rinse the beans in cold water and add them to a small pot and cover with about 2 cups of water. 2 Tablespoons shelled and split mung beans
2. Over medium heat, bring the water to a simmer. Once simmering, immediately remove from the heat and cover the pot for 10 minutes ONLY. Do not over-soak.
3. Drain off the cooking water and rinse the beans in cold water. Lay the beans on a paper towel to dry.
4. In a lightly greased sauté pan, toast the beans over medium high heat, stirring frequently until the beans are dry, crunchy and start developing a light golden colour.
5. Let cool on a plate. This can be kept in an airtight container for up to 1 month.

Assembly:

1. Serve the rice beside sweet, fresh cut mangoes. Spoon some salted coconut sauce over the rice and sprinkle with the crispy mung beans.

## Thai Iced Tea

### Ingredients

#### Thai Tea Base

- $\frac{3}{4}$  cup Thai tea leaves
- 4 cups hot off-the-boil water
- $\frac{1}{4}$  cup sugar
- $\frac{1}{8}$  teaspoon salt

### Instructions

For the Thai Tea Base (4 glass)

1. Steep the tea leaves in hot off-the-boil water for 5 minutes and then strain through a fine mesh strainer. If you have a french press, steep it in the french press and make the straining process easier!

$\frac{3}{4}$  cup Thai tea leaves 4 cups hot off-the-boil water

2. Add the sugar and salt and stir to dissolve. Allow to cool to room temp before making tea so it won't dissolve the ice too much. You can now store this base in the fridge it will last at least a couple of weeks.  $\frac{1}{4}$  cup sugar,  $\frac{1}{8}$  teaspoon salt

## Thai Drunken Noodles

### Ingredients

#### For the Sauce:

- 1/3 cup oyster sauce
- 2 tablespoons dark soy sauce
- 2 tablespoons soy sauce
- 1 teaspoon fish sauce
- 3 tablespoons water
- 1 ½ tablespoons packed light brown sugar

#### For the Noodles:

- 16 ounces wide rice noodles
- 3 tablespoons cooking oil
- two 7-9 ounce thinly sliced boneless, skinless chicken breasts
- ½ peeled thinly sliced yellow onion
- 8 dried mild Thai chiles
- 4 thinly sliced green onions
- 4 finely minced garlic cloves
- 1 teaspoon finely minced fresh ginger
- 2 15- ounce cans drained baby corn
- 1 ½ cups Thai basil

### Instructions

1. Sauce: Whisk together all of the ingredients in a bowl until combined and set aside.
2. Noodles: Add the noodles to a large pot of lightly simmering water and add in the noodles, turn the heat off and let stand for 8-10 minutes or until cooked. Drain and set aside.
3. In the meantime, add 2 tablespoons of oil to a wok over high heat, and as soon as it begins to smoke add in the chicken and spread it around the wok to brown. Cook for 2-3 minutes then stir-fry until lightly browned and cooked through and set aside.
4. In the same wok over high heat add in the remaining 1 tablespoon of oil and stir-fry the onions and chiles for 1 to 2 minutes or until lightly browned.
5. Next, add in the green onions, garlic, and ginger, and stir-fry for 1-2 minutes.
6. Add in the cooked chicken, baby corn, Thai basil, noodles, and sauce, and mix until combined. Serve.